

lion mouthed shape, marked with purple-violet stripes in the centre. The numerous angular black seeds are closely packed in oval trivalvular capsules of a yellowish white colour and, if bruised, have a pungent aromatic taste. On this account and for their cordial, stimulant properties they are much in use as an agreeable spice and as a cough and vomiting allaying medicine. 249
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The capsules ripen in September or October, when the crop is gathered and being the first, is dedicated to the deity and called Déva-cottu (God's gift). A full harvest, however, is collected only in the fourth year and the plants may continue to yield a good crop for seven successive years, when on their decline they are reinvigorated by the felling of another tree on the top of them. According to the number of fruit-bearing racemes on one stem, which amount from one to four, the crop is estimated as a quarter, half, three quarters and a full crop. The perennial stem of the full grown plant is erect, jointed and from 6 to 9 feet high and enveloped in the sheaths of the 1 to 2 feet long lanceolate leaves. [782]

The yearly gathering of the cardamoms is attended with much hardship, especially when the gardens are not in Umalca, i. e. hills near the ūru or village, but far away in the Gademales. The high and sharp edged hill-grass is in October infested by innumerable leeches and poisonous snakes.

The cardamom gatherers, consisting of a party of Coorgs with their coolies of the Páleya, Kudiya, Yerava and Kuraba caste, (the Holeyas are not permitted to set their foot on those grounds) first set up a camp near the garden. A hut thatched with the long hill-grass is erected. At night a fire is kindled and the men sleep around it. Early in the morning they are at their work. One party clears the ground of weeds, the other cuts the fruit branches. Each man gathers a good load into his leafy basket formed of the Netti-mara and returns to the hut before sunset. [648]
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